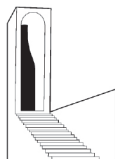


DAVIDE FREGONESE



PRODUCER PROFILE

Estate owned by:

Davide Fregonese

Winemaker: Davide Rosso and
Andrea Delpiano

Total acreage of vine: 3.7
(1.5 HA)

Winery Production: 8,000 btl/s

Region: PIEMONTE

PRAPÒ BAROLO DOCG

WINE DESCRIPTION

Prapò Barolo is produced with 100% Nebbiolo grapes cultivated in the parcel of Prapò within the commune of Serralunga d'Alba. Prapò is one of the 166 official Additional Geographical "Menzioni" that may integrate the designation Barolo DOCG on their label. The soil here is some of the oldest in the area, dating back to the Lequio formations (Helvetian), and is rich in sandstone and limestone. This 0.6 hectare plot is upstream from Cerretta, where the soil becomes whiter and clearer, ideal for making some of Serralunga's more powerful and elegant Barolos.

TASTING NOTES

Deep garnet red color. The nose is intense and complex with fruity and spicy aromas of blackberry-blueberry jam and cloves. On the palate it is warm, rich, full-bodied and balanced, with velvety smooth tannins and a long flavorful finish.

FOOD PAIRING

Perfect with elaborate dishes such as roasted meat, braised beef stews, lamb shanks, and with hard aged cheese.

VINEYARD & PRODUCTION INFO

Vineyard location:	Prapò cru in Serralunga d'Alba
Vineyard size:	0.6 ha
Soil composition:	White clay with layers of limestone
Training method:	Guyot
Elevation:	350 meters a.s.l.
Vines/hectare:	5,000/ha
Exposure:	Southeast
Age:	20 years
Harvest time:	Mid-October
First vintage:	2014
Production:	3,700 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Concrete vats (27 days at 25-28°C)
Maceration technique:	On the skins for 27 days with daily pumping over
Type of aging container:	French oak barrels of 15-50 Hl
Length of aging:	24 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14 %
Acidity:	5.44 g/L
Res. sugar:	2.5 g/L
Dry extract:	28.9 g/L

